Ate lunch here with Jim Gilliland & his friend Fletcher & Katy, 26 Sept 2018. It was pretty good but not much food! P.C.

the grill
at The Club

STARTERS

BACON JAM & ONION DIP
served warm with chips and bread - 10

FRIED GREEN TOMATOES
cajun shrimp remoulade, baby greens - 12

GOOD PEOPLE BEER CHEESE DIP
served with veggies, pretzel bread, and roasted garlic baquette - 10

MISO SOUP
garnished with shitake mushrooms, green onions, and nori - 5

SALADS

Add any of the following proteins to any salad:
hanger steak - 10 | salmon - 10 | grilled chicken - 6 | grilled shrimp - 7

HEIRLOOM TOMATO SALAD
heirloom tomatoes, charred corn couli, fried okra, buffalo mozzarella, basil, olive oil - 13

ASIAN STYLE
cabbages, romaine, scallion, mandarin orange, ramen-sunflower crunch, edamame, carrot, sweet pepper, sesame-ginger vinaigrette, served in a wonton basket, chicken or shrimp - 15

SUPER FOOD
kale blend, edamame, blueberry, craisins, wild rice, carrots, sunflower seeds, almonds, blueberry-pomegranate vinaigrette, grilled chicken - 15

BUTTERNUT SQUASH SALAD
candied walnuts, roasted butternut squash, mixed baby lettuces, gala apples, parmesan cheese, pumpkin balsamic vinaigrette - 14

FIG AND PROSCIUTTO
candied walnuts, black mission figs, Niman Ranch prosciutto, goat cheese, arugula, radicchio,balsamic reduction - 14

SOUTHWESTERN STEAK
romaine, black beans, corn, diced tomato, cotija cheese, tortilla strips, cilantro-lime ranch served with marinated hanger steak - 17

PIZZA & PIZZETTA

CLASSIC MARGHERITA PIZZA
red wagon farms heirloom tomatoes, torn basil, buffalo mozzarella, red sauce - 15/10

DENNY'S CRAZY CAJUN
spicy tasso cream sauce, crawfish tails, andouille sausage, grilled corn, provolone - 15/10

GRILLED CHICKEN PESTO
grilled chicken, basil pesto, mozzarella, provolone, parmesan - 15/10

PEPPERONI OR SAUSAGE
red sauce, mozzarella, provolone - 15/10

FIG AND PROSCUITTO
black mission figs, Niman Ranch proscuitto, baby arugula, goat cheese, balsamic glaze, caramelized onion 15/10

SOUTHERN CHEESESTEAK
pimento cheese, jalapeños, bacon, braised Waygu chuck roll, provolone - 15/10

SIDES

house cut russet potato chips - 3
house french fries - 4
roasted potatoes - 4
vegetable medley - 4
crispy sweet potato fries - 4
side caesar salad - 5
kale salad: edamame, carrot, sunflower kernels, craisins, blueberry-pomegranate vinaigrette - 6
artisanal bread selection, feta cheese-herb dipping oil - 4

SANDWICHES

all sandwiches are served with your choice of:
house fries, sweet potato fries, or housemade chips

THE GRILL BURGER
house grind: angus ground chuck & shortrib, lettuce, tomato, grilled vidalia onion, housemade dill pickles, and your choice of: american, swiss, cheddar, pepperjack, or pimento cheese on a brioche bun - 14

BLFGT
bacon, lettuce, fried green tomato, pimento cheese, wheatberry bread - 13

PASTRAMI SANDWICH
housemade pastrami, red dragon cheddar, dijon fennel slaw, on a brioche bun - 13

CHICKEN SALAD CLUB SANDWICH
pecan & grape chicken salad, lettuce, tomato, bacon, butter croissant - 12

BUFFALO CHICKEN SANDWICH
fried chicken breast, housemade buffalo sauce, bleu cheese sauce, pickled celery, shredded lettuce - 14

ENTRÉES

FRENCHED CHICKEN THIGH
roasted potatoes, herbs, caramelized onions, wild mushrooms, haricot vert - 18

GOOD PEOPLE FISH & CHIPS
citrus fennel slaw, crispy house fries, housemade hush puppies - 17

BRAISED PORK TACOS
beer braised pork, citrus slaw, pickled carrots, jalapeno chive creme - 15

DRY AGED HANGING TENDER STEAK
roasted brussels, bacon lardons, sweet potato mash, brown butter balsamic sauce - 25

** Although we provide the freshest and cleanest food possible there is some risk of illness associated with the consumption of raw or undercooked meat, shellfish or fish.*

FROM THE BAR

SEPTEMBER COCKTAILS

GRAND MANHATTAN
knob creek, grand marnier, sweet vermouth, bitters, oj

AUTUMN BREEZE
hendricks, st. germaine, white cranberry juice, lemon juice

BLACKBERRY MINT JULEP
old forester, mint, blackberry syrup

COCONUT LIME MARTINI
vanilla vodka, coconut rum, fresh lime juice

BLOOD ORANGE FIZZ
1800 tequila, cointreau, blood orange puree, lime, gingerale

THE GRILL SUNSET
lemon infused vodka, cruzan rum, cranberry simple syrup, splash of bubbles

CHERRY LIMEADE
tito's, cherry juice, fresh limeade

BEE'S KNEE'S
hendrick's gin, lemon juice, honey infused syrup

BEERS

Domestics
Budweiser***
Bud Light***
Miller Lite***
Coors Light***
Michelob Ultra***
Shiner Bock
Samuel Adams
Yuengling

Import/Premium
Amstel Light
Heineken
Pacifico
Carlsberg Elephant
Stella Artois
New Castle
Corona
Sierra Nevada Oktoberfest
Sierra Nevada Pale Ale

Craft/Local Brews
Yellowhammer Cheatin Heart IPA
Harpoon Wanna Mango
Good People Brown
Good People IPA
Good People Coffee Oatmeal Stout
Good People Pale Ale
Pranqster
Rogue Dead Guy Ale

On Tap***
Yellowhammer Belgian White (Yellowhammer,Huntsville)
Good People IPA (Good People, Birmingham)
Blueberry Cheesecake Sour (Ghost Train, Birmingham)
Cahaba Kiwi Kolsch (Cahaba, Birmingham)

WINES BY THE GLASS

Whites
House White- 6***
Jean Vincent, Sancerre, France, 2016 - 8
Monchhof, Reisling, Germany, 2015 - 8
Ponga, Sauvignon Blanc, Marlborough, 2017 - 8
Argyle Chardonnay, Oregon, 2014 - 8
Emerald Hare Chardonnay, Napa, 2015 - 10
Kris Pinot Grigio, Italy, 2016 - 8.5

Reds
House Red - 6***
Four Graces, Pinot Noir, Willamete Valley, 2016 - 10
Meiomi '16 Pinot Noir, California, 2016 - 8
Wente '14 Merlot, California, 2014 - 8
Joseph Carr, California, 2015 - 10
Proximity, Cabernet Sauvignon, Santa Barbara, 2015 - 8
Trapiche Broquel, Malbec, Argentina, 2014 - 8

Sparkling & Rosé
Maschio Rosé, Italy -7
Piccini Prosecco, Italy -7
Segura Viudas Brut Cava, Spain -8
H & B Rosé, Languedoc, France - 7

OTHER DRINKS

Coke
Diet Coke
Sprite
Ginger Ale
Fruit Punch
Pink Lemonade
Milk
Coffee
Tea Assortment

SOCIAL HOUR

Monday-Friday
4:00-6:30 p.m.

1/2 Price Single Well Drinks

1/2 Price House White and Red Wine by the glass

$2 Select Domestic Bottle Beers

$3 Highlighted Draft Brews (13oz.)

**** indicated by asterisks*